SPRING GARDEN ROOM MENU

STARTERS

Soup of the Day

Asparagus Bisque*
Oyster Mushrooms, Chili Oil

Butter Lettuce Salad * 10
Pickled French Radish, Cucumbers, Crispy Onions, Creamy Herb Dressing

Asian Vegetable Chop Chop Salad # 10
Edamame, Cabbage, Carrots, Red Cabbage, Bok Choy, Sesame Soy Dressing

Romaine Lettuce Feta Roulade * 10
Fresh Strawberries, Pickled Red Onions, Piquillo Pepper Puree

Ratatouille Vegetable Terrine * 11
Roasted Vegetable Puree, Goat Cheese, Mache

Grilled Spanish Octopus Salad 13
Garbanzo Beans, Roasted Fingerling Potatoes, Pea Tendrils, Paprika Carrot Coulis, Chive Oil

SALADS and SANDWICHES

Chicken Cobb Salad 19
Bleu Cheese, Cheddar Cheese, Avocado, Eggs, Bacon, Roma Tomatoes, Petite Green Salad, Dijon Herb Dressing

Spicy Tuna Tartare 21
Avocado, Cucumbers, Spring Radish, Goma Wakame, Crispy Wonton Chips

Fava Bean Hummus Bowl # 14
Sweet Peppers, Cucumbers, Roasted Cherry Tomatoes, Artichokes, Crispy Garlic Oil, Pita Bread

Crispy Tempura Sweet Chili Shrimp Tacos 19
Shaved Cabbage, Pickled Red Onions, Tomato, Lime Crema, Butter Lettuce Salad

Sous Vide Turkey Breast Sandwich 16
Avocado, Crispy Bacon, Green Leaf, Tomato, Red Onion, Herb Aioli, Brioche, House Made Chip

Creekstone Farms Smash Burger 16
American Cheese, Bacon, Sautéed Onions, Red Pepper Aioli, Brioche Roll, Steakhouse French Fries

MAIN ENTREES

Blackened Mahi Mahi Fillet 22
Saffron Trinity Risotto, Round Carrots, Roasted Garlic English Pea Sauce

Seared Free-Range Chicken Breast 19
Goat Cheese Gnocchi, Asparagus, Roasted Carrots, Piquillo Pepper Sauce

Seared Diver Sea Scallops 24
Lemon Scented Basmati Rice, Za’atar Sugar Snap Peas, Tomato Chutney, Coconut Curry Sauce

Grilled Wagyu Flat Iron Steak 24
Green Onion Smashed Fingerling Potatoes, Chioggia Beets, Cipollini Onions, Black Pepper Veal Reduction

Jumbo Lump Crab Cakes 24
Spring Onion Cheddar Grits, Asparagus, Scallion Mustard Buerre Blanc

Spring Vegetable Rigatoni Pasta # 19
Spring Onion, Rainbow Carrots, Fava Beans, Morels, Swiss chard, Roasted Garlic Herb Sauce

Executive Chef Brian Driscoll

# : Vegan  * : Vegetarian
**SPRING DESSERT MENU**

Strawberries & Cream Profiterole  
*Strawberry Sauce*  
7

Chocolate Mint Trifle  
*Chocolate Sauce, Black Cocoa Cake, Mint Mousse, Cookie Crumb*  
7

Deconstructed Pineapple Upside Down Cake  
*Caramel, Vanilla Cake, Roasted Pineapple Cherries*  
7

Berry Crisp  
*Oatmeal Granola, Vanilla Ice Cream*  
7

Chocolate Peanut Butter Ganache Tart  
*Peanut Brittle, Chocolate Sauce*  
7

The Bent Spoon Ice Cream and Sorbet  
*Mini Cookies*  
7

**HOT BEVERAGES**

Small World Coffee and Decaf  
2.30

Tea Forté Herbal Tea  
3.10

Cappuccino  
3.60

Latte  
3.60

Espresso  
2.30